



MIXED SALAD WITH SCHNITZEL

INGREDIENTS

- 3 Pieces Harvest Gourmet Schnitzel
- 1 Head Salad
- 6 Units Cherry Tomatoes
- 1 Small Carrot
- 100 Grams Purple Cabbage
- 3 Tablespoons Olive Oil
- 1 Teaspoon Vegetarian Seasoning
- 1/2 Teaspoon Ground Black Pepper
- 1/2 Teaspoon Mixed Herbs



PREPARATION

- 1.** Bake the Harvest Gourmet Schnitzel using air fryer at 180 ° c for 7 minutes.
- 2.** Mix olive oil, MAGGI® CukupRasa, black pepper and mixed herbs.
- 3.** Prepare a romaine salad, halve cherry tomatoes, sliced carrots and sliced purple cabbage.
- 4.** Pour in the dressing and ready to serve.

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